

National Organic Standards Board Meeting, May 13-14, 2003, Austin, Texas

Processing Committee Recommendation: Malic Acid

FINAL

Introduction:

Synthetic DL-malic acid was petitioned for use as a PH adjuster in processing operations.

Background:

The reviewers unanimously agreed that DL-malic acid is synthetic and should not be allowed on the national list because a non-synthetic viable alternative is available. Members of the processing committee spoke with the petitioner and discovered that a natural alternative is available. Therefore, the processing committee is archiving DL-malic acid because there is a natural alternative; L-malic acid which is produced by double fermentation.

Recommendation:

Add the natural source, L-Malic Acid to CFR205.605 (a)

Committee Vote:

Non-synthetic – unanimous
Recommendation - unanimous

Minority Opinion:

None

Conclusion:


The addition of natural alternative L-malic acid is consistent with the use of natural materials in organic handling.

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Processing Committee Recommendation: Sodium Acid Pyrophosphate FINAL

Introduction: Sodium Acid Pyrophosphate was petitioned for use as a leavening acid in baked goods.

Background: Phosphates have a wide variety of uses in food processing applications – from emulsification to acidulates. The National List 205.605 (b) (7) allows Calcium Phosphates and 205.605 (b) (33) allows Sodium Phosphates for use only in dairy foods. Plus the NOSB recommended in, Sept 2002 the inclusion of tetrasodium pyrophosphate also in 205.605 (b) with the following annotation – for use only in textured meat analog products.

 **Recommendation:** Add to 205.605 (b) – synthetics allowed – with the annotation: for use only as a leavening agent.

Committee Vote:

Synthetic – unanimous

Vote:

Yes - 5

No – 1

Abstain – 1

Absent - 0

Minority Opinion:

No – Not based on the material – but on the tap review – the criteria for processing material was not addressed by the contractor & the international status of the material was not addressed from an organic status.

Conclusion:

This recommendation recognizes the value of SAPP for the petitioned use and is consistent with other approved uses of phosphates in organic handling.

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Processing Committee Recommendation: Microorganisms

FINAL

Introduction: Microorganisms, including spore powder, have been petitioned for inclusion on the National List.

Background: Microorganisms, per se, do not currently exist as a category included on the National List. However, CFR205.605 (a) does include dairy cultures and enzymes.

Microorganisms come in a variety of forms such as freeze dried, frozen concentrate or frozen pellets. These microorganism delivery forms can contain a portion of the media that was used to grow the desired microorganism. The media is usually composed of substrate material, growth nutrients, mineral salts and ingredients for pH control.

Biological processing is clearly allowed under the National Organic Program Standards (NOPS) [205.270(a)]. However, the NOP currently lists only certain types of organisms used in biological processing on the National List. Dairy cultures and yeasts are the only fermentation organisms that currently appear on the National List, and many others are currently used to process organic food. These include *Acetobacter* for vinegar, *Leuconostoc* spp. for pickles, *Aspergillus oryzae* (koji spores) for miso, and *Rhizopus* for tempeh among others.

The committee offers the following recommendation.

Recommendation:

X Add to 205.605 (a): Microorganisms – any food grade bacteria, fungi and other microorganisms.

Committee Vote:

Non-synthetic – unanimous
Recommendation - unanimous

Minority Opinion:

None

Conclusion:

This recommendation recognizes the beneficial use of microorganisms in organic products and is consistent with previous microorganism recommendations.